



SUNDAY BRUNCH MENU

Generic Menu

Items subject to change upon availability

SALADS AND APPETISERS

Baby Spinach, Mesclun, Arugula, Yellow Frisée, Butter Lettuce
Marinated Grilled Eggplants and Zucchini, Semi-Dried Tomatoes and Capsicums, Artichokes
Marinated Olives, Anchovies, Grated Parmesan Cheese, Garlic Croutons
Baby Tomatoes, Yellow Cherry Tomatoes, Broad Beans, Fava Beans, Corn Kernels
Spicy Marinated Mushroom, Cucumber, Broccoli and Roasted Butternut Pumpkin
Flavoured Oils and Vinegars
Duck Rillettes
Home Wood Smoked Salmon and Salmon Gravlax
Boston Lobster Gateau with Avocado, Quail Eggs and Ikura
Snow Crab Terrine, Caviar and Garden Cress
Caprese Platter with Basil Pesto and Arugula
Traditional Waldorf Salad with Walnuts and Celery
Thai Papaya Salad with Chunky Crab Meat

EUROPEAN CHARCUTERIE AND GOURMET TERRINE

Spanish Iberico Ham with Rock Melon
Selection of the Finest Charcuterie
Mortadella, Chorizo, Black Forest Ham, Honey Baked Ham
Bresoala, Salami, Parma Ham, Wagyu Pastrami, Smoked Chicken Breast, Smoked Duck Breast

FARMHOUSE CHEESE

Gourmet Selection of European Finest Cheeses
Crispy Crackers, Bread Stick, Lavash, Nuts, Seeds and Dried Fruits

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

BREAD CREATIONS

Daily Selection of Freshly Homemade Breads

Tomato Focaccia, French Baguette, Multigrain, Rye, Whole Meal, Walnut Bread, Herb Brioche

Farmer Bread, Cereal Bread, Onion Bread, Assorted Croissant and Danish

Garlic-Scallion Hummus, Sun-Dried Tomato Pesto

Basil Tapenade and Olive Tapenade

JAPANESE COUNTER

Selection of Nigiri Sushi and Maki

Freshly Sliced Sashimi of Salmon, Tuna, Yellow Tail, Sweet Prawn, and Octopus

Breaded Prawn, Chicken Karaage, Japanese Java Curry

Pickled Ginger, Soy Sauce, Wasabi, Soba Sauce, Nori

Bonito Flakes, Spring Onions and Japanese Pickles

OYSTERS AND PREMIUM SEAFOOD

Selections of Seasonal Oyster

Taylor Pacific Oyster

Fine de Claire

Creuses de Bretagne

Boston Lobster

Spanner Crab, Tiger Prawn, Peruvian Scallop

Flower Clam, Alaskan King Crab, Snow Crab, Green Lip Mussel

Choice of Dipping Sauces

Mango Sauce, Wasabi Mayonnaise, Spicy Szechuan, Thai Chili

Coriander and Mint, Yuzu

SOUP

Selection of Asian and Continental Soup of the Day

TRADITIONAL ROASTS AND CARVINGS

Bourbon Honey Glazed Gammon Ham Leg

Slow Roasted Australian Aged Prime Rib of Beef

Whole Baked Salmon

Herbs Potatoes and Mashed Potatoes

Natural Veal Jus, Selections of Mustard, Horseradish Spreads

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LIVE FOIE GRAS STATION

Pan-Seared Foie Gras

Micro-Cress, Assorted Chutney, Compote and Toasted Brioche

BBQ @ THE ALFRESCO TERRACE

Whole Roasted Suckling Pig

Basil Spiced Rub T-Bone Lamb

Cajun Spiced Chicken Thigh

Black Pepper Fillet Steak

Garlic Prawn

Lemon and Dill Salmon Fillet

Selection of Sausages

Seasonal Vegetables

FARM HOUSE EGGS CORNER

Prepared to your Liking

Scrambled, Fried, Boil, Poached or Omelette

Condiments

Truffles and Hollandaise

With Cheese, Mushrooms, Tomatoes, Onions, Smoked Ham, Lobster

EUROPEAN CLASSICS

Crispy French Baguette with Garlic and Herbs

Veal, Chicken and Pork Sausages Served with Cabbage

Grilled Hickory Smoked Bacon and Back Bacon

Gratinated Seafood Pot with Pickled Olives and Dill

Oven Baked Cod Fillet with Tomato Salsa and Coriander

Seared Duck Breast Ala Orange with Poached Pears

Shepherd's Pie

Slow Braised Oxtail Stew with Carrots and Potatoes

Fluffy Traditional Mashed Potatoes

Gratinated Pumpkin and Sweet Potatoes with Honey and Sage

Sautéed Green Asparagus with Parmesan

Sautéed Wild Mushrooms with Garlic and Chives

Cajun Spice Potatoes with Parsley

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THE INDIAN SPICE POT

Selection of Indian Tandoori and Kebabs

Lamb, Chicken, Fish and Vegetables

Plain, Garlic Naan

Selection of Indian Curries

With masala and Plain Papadom

Indian Rice of the Day with Condiments

Whole Baked Tandoori Fish, Mint Chutney and Pickled Onion

Traditional Spiced Roasted Whole Spring Lamb

CHINESE WOK

Prawn and Fish Cracker

Singapore Chili Crab with Mantou

Steamed Whole Fish 'Teo Chew' Style

Thai Red Duck Curry

Stir-Fried Beef with Ginger and Spring Onions

Sweet and Sour Chicken, Pineapple and Tomatoes

Sambal Marron with Petai

Coffee Glazed Iberico Pork Ribs

Poached Broccoli with Monkey Head Mushrooms

Seafood Stew with Crispy Fried Noodles

DESSERT AND SWEETS

GATEAUX, CAKES AND TARTS

"The Melt" Chocolate Cake

Caramel Pineapple Dark Rum Flamboyant Travel Cake

Strawberry Mascarpone Soufflé Roll

Apple Dill Chantilly Tart

Pistachio Raspberry Sable Breton

Clementine Orange Yogurt Mousse

Baked Mango Kaffir Lime Cheese Cake

Tiramisu in Cup

Panna Cotta

Raspberry Chou Chou

Cocoa Infusion Salted Caramel Praline Mini Tart

Lemon Meringue

Assortment Chocolate Bon-Bon

Homemade Yuzu Marshmallow

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UNDER THE LAMP

Red Wine Cassis Poached Pear
Bailys Bread and Butter Pudding

CHEF IN ACTION

Liquid Nitrogen Freeze Amaretto Sabayon, Red Fruit Compote
With your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

CHOCOLATE FOUNTAIN

Dark Melted Valrhona Chocolate
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

FRESHLY SCOOPED HOMEMADE GELATO

Homemade Ice Creams Accompanied by Selection of Condiments

WAFFLE

Freshly Baked Waffle served with
Vanilla Cream Patisserie, Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

GARDEN OF FRUITS

Selection of Refreshing Sliced Fruits and Juices

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